

Dorthy Osinski

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PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

CORE SKILLS

Cuisine Styles

French • Asian Fusion

Kitchen Skills

Baking • Plating • Butchery • Sauce-making

Operations

HACCP • Supplier Negotiation

Soft Skills

Training

EMPLOYMENT HISTORY

Sous Chef — Luettgen, Stamm and Schroeder (2024-11-03 - Present)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 140 guests with 95%+ client satisfaction.

Executive Chef — Rempel Group (2020-01-01 - 2024-11-07)

- Catered private events for up to 216 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Renner, Prosacco and Littel Institute (2013)

CERTIFICATIONS

- HACCP Level 3